

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

Reserve

1.972

A2Im7

UNITED STATES
DEPARTMENT OF AGRICULTURE
LIBRARY



Reserve

BOOK NUMBER

828989

1.972

A2Im7

UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Research Administration
Bureau of Animal Industry
Washington 25, D. C.

IMPORTATION OF RESTRICTED FOREIGN CURED AND FOREIGN COOKED MEAT

It is the purpose of this statement to provide information in regard to procedures established to implement the regulations contained in section 94.4 of B.A.I. Order 373 (9 CFR 94) which governs the importation of foreign cured or cooked meats from countries in which foot-and-mouth disease or rinderpest exists. The procedures outlined herein are in addition to the requirements of the Imported Meat Act.

A. Foreign Cured Meat. - Section 94.4(a) of B.A.I. Order 373 is applicable.

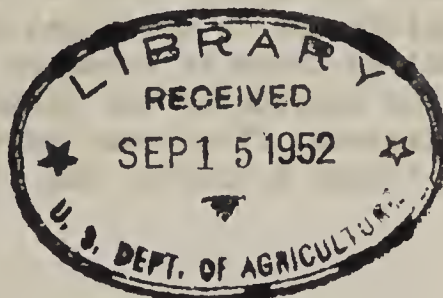
1. Cured hams, shoulders, bacon, backs, wieners, bologna, salami (cooked or not thoroughly dried), and pork and beef pieces, etc., must be accompanied by the Department-approved official meat inspection certificate of the national government of the country of origin with the additional certification showing compliance with section 94.4(a), as follows:

- (1) that all bones have been completely removed in the country of origin;
- (2) that the meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived;
- (3) that the meat has been thoroughly cured.

Information as to the method of cure employed in the country of origin is no longer required. It is only necessary that the meat be thoroughly cured. Cured meat listed in this paragraph must be further treated as outlined in the following paragraphs.

2. The cured meat shall be in pieces large enough to permit adequate inspection to determine that the meat is thoroughly cured. Meat in chunks should be no smaller than one and one-half inches in the smallest dimension. If it is not possible to determine that the meat is thoroughly cured due to the smallness of the pieces, the product shall be refused entry.

3. The cured meat shall be shipped in tight tierces or other tight substantial containers. No damaged containers which might result in leakage, should defrosting occur, or containers showing evidence of leakage or seepage, shall be permitted to go forward from the port of entry until appropriately repacked or otherwise made leakproof and the transporting vehicle disinfected. Similarly, shipments found not to be packed in substantial containers when inspection is made at the port of entry should not be permitted to go forward until the meat is properly repacked; otherwise the meat shall be refused entry.



4. The cured meat may go forward from the port of entry only when consigned directly to establishments operating under Federal inspection which have received prior approval of the Inspection and Quarantine Division for the receipt and further processing of such meat. The Bureau inspectors in charge at ports of entry and approved establishments will be kept informed of such establishments.

5. The cured meat will be permitted to go forward to the approved establishments only in sealed cars or closed sealed trucks under Bureau of Customs redelivery bond. Seals of the Bureau of Animal Industry will be affixed. In all cases the warning notice, IQ Form 77-A (revised) is to be attached to the car or truck carrying restricted products under seal, and the Bureau should be given full particulars when there is an unauthorized breaking of seals. When such an unauthorized breaking of seals occurs, it is the Bureau's policy to refuse permission for the transportation company concerned to haul restricted products until a satisfactory explanation is given and remedial measures taken. When the meat is to move under refrigeration, the means for furnishing refrigeration shall be such that breaking of seals to permit re-icing operations will not be necessary.

6. Shipment of less than carload or truckload lots of restricted foreign cured meat to approved establishments may be permitted. A portion of a carload or truckload of meat may be consigned to one or more approved establishments. In such a case, each portion of the shipment is to be considered as a separate consignment and is to be accompanied by separate official meat inspection certificates of the country of origin and other necessary papers. The inspector in charge at the port of entry will request the broker to furnish sufficient copies (photostat) of the foreign official meat inspection certificate so that there will be one copy for the inspector in charge at each of the destination establishments.

7. Final inspection of the cured meat to determine compliance with both the meat inspection regulations and B.A.I. Order 373 will be made at the destination establishment. If any part of a shipment is found not to be thoroughly cured or otherwise not in compliance with the regulations, the entire shipment shall be returned to the country of origin or exported in sealed cars and leakproof containers or destroyed by tanking, incineration, etc., and the Bureau notified of the action taken.

8. At the destination establishment the cured meat must be handled in such a manner that the identity of the product is maintained until it is processed. There is no objection to the processing of domestic meat with imported foreign cured meats in the manufacture of the final product.

9. The tierces or other containers used in transporting the meat shall be thoroughly cleaned and disinfected or destroyed at the establishment where the meat is processed. Unless there is evidence of leakage or contamination, it is not necessary that the outside of the containers or the transporting vehicle be disinfected. Tierces, fiberboard boxes or drums shall be disinfected or destroyed, even though a plastic bag is used as a liner. Subject

to the judgment of the inspector in charge, disinfection of containers may be accomplished by the use of 2 percent sodium hydroxide solution, or 4 percent sodium carbonate solution, or by the application of heat in such a manner that the inner surface of the container will reach a temperature in excess of 156 degrees F. After the containers are disinfected, they may be released for whatever purpose for which they are suitable.

10. Any scraps of cured meat not processed in the approved manner shall be sterilized within the establishment.

11. Imported foreign cured meat shall be further processed by sterilizing by heat in hermetically sealed containers or by heating to an internal temperature of 156 degrees F. or higher. If in the usual processing of the product in which the cured meat is used an internal temperature of 156 degrees F. is not reached, the processing establishment shall write the Bureau (Inspection and Quarantine Division) giving in detail the method of processing, including the periods of time the product is held at the various temperatures. Inspectors in charge of establishments approved for the receipt and further processing of restricted foreign cured meat will be informed of the method of processing which has been approved for the respective establishments.

12. Establishments proposing to import foreign cured meat for further processing should inform the Bureau (Inspection and Quarantine Division) in regard to methods of processing and when approved for receipt of the cured meat, should inform the Bureau well in advance of intended importations, giving the port of entry and approximate time of arrival at the port.

13. If it is found that the initial shipment to any establishment is handled in a satisfactory manner, upon receipt of a favorable report from the inspector in charge of the establishment, the Bureau will be in a position to give blanket approval for that establishment to receive shipments of cured meat for processing until further notice.

14. The procedures for consignment of cured meat for further processing outlined herein are not applicable to tasajo (xarque, jerked beef), fully dried summer sausage, such as salami, fully dried cured ham, such as kugelham, Westphalia-style and Italian-style ham, bouillon cubes, and fully dried cured beef, either sliced or in pieces. In the case of importations of these products from countries in which foot-and-mouth disease or rinderpest exists, it is not required that they be further processed in this country, but they must be accompanied by the Department-approved official certificate of the national meat inspection service of the country of origin with additional certification showing compliance with section 94.4(a)(1), (2) and (3) of B.A.I. Order 373.

Certificates accompanying tasajo (xarque, jerked beef) need only have the additional certification showing compliance with section 94.4(a)(1) and (2).

The certifications required by this paragraph are applicable whether the imported meat is intended for commercial use or for personal consumption.

B. Foreign Cooked Meats - Section 94.4(b) of B.A.I. Order 373 is applicable.

1. Meat that has been sterilized by heat in hermetically sealed containers may be imported without other restrictions. No certification in addition to that necessary to meet Meat Inspection Division regulations is required.

2. Canned boneless cured hams and similar products, kept under refrigeration but which have been processed (cooked) in the normal trade manner, may be imported without other restrictions. Certification in addition to that required by the Meat Inspection Division is not necessary.

3. Boneless cooked hams, shoulders and other cooked meats, not canned, should be accompanied by the Department-approved official meat inspection certificate of the national government of the country of origin with the additional certification that all bone has been removed in the country of origin and the meat is thoroughly cooked throughout. Inspection to determine compliance with these requirements will be made by inspectors of the Meat Inspection Division at any point satisfactory to that Division. No requirement is made as to the temperature to which the meat is subjected or the method of heating in the country of origin. Upon inspection the meat must be found to be boneless and to have a thoroughly cooked appearance throughout. The presence of blood upon incision of a representative portion of the shipment, or other evidence that it has not been thoroughly cooked throughout will be regarded as a basis for refusing entry.

4. Cooked meat offered for entry at Canadian or Mexican border ports of entry for personal consumption may be permitted entry without certification of the national meat inspection service of the country of origin, showing compliance with section 94.4(b)(1) and (2) if found upon inspection of a Bureau inspector at the border port of entry to be free of bone and thoroughly cooked throughout. Such cooked meat may be entered only through border ports of entry at such times that a Bureau inspector is available to make the necessary inspection.

